

Reservations: Ol 284 3309 | Email:reservations@8abrasserie.ie | website: www.8abrasserie.ie | Facebook:8abrasserie | Instagram: @8abrasserie

EARLY BIRD MENU

2 COURSE €28

STARTERS

SELECTION OF BREAD €2.5

HOMEMADE SOUP OF THE DAY Ask you server for details

AUTUMN VEGETABLE

BRUSCHETTA

Heirloom tomatoes, asparagus, buffalo mozzarella

and homemade focaccia

DUCK LIVER PATE Port jelly, multi seed crouton

PRAWN SCAMPI

(2€ SUPP.)

Panko coated red prawns, jalapeño aioli

8a SEAFOOD CHOWDER Cod, salmon, smoked coley, mussels,

vegetables and cream

GRILLED HALLOUMI SALAD Ruby grapefruit, pomegranate,

red onion and cucumber

MAINS

CORN-FED CHICKEN SUPREME Boulangere potatoes, broccoli, sun dried tomatoes,

bacon, stuffing and basil cream

TRADITIONAL FISH & CHIPSBeer battered fresh Haddock, hand cut chips,

tartar sauce and pea purée

FRESH FISH OF THE DAY

Please ask your server for details

AUBERGINE &

RATATOUILLE STACK

Beetroot hummus, baba ganoush, herb oil,

choose hand cut chips or salad

PORK BELLY Slow roasted pork, champ mash, spiced pear,

chutney, burnt garlic emulsion, baby carrots,

red wine jus

SIRLOIN STEAK 9oz

(€6 SUPP.)

Hand cut chips, onion ring, pepper sauce/garlic butter

SIDE ORDERS

> > 10% service charge added to parties over 6